

CHATEAU SANSONNET

GRAND CRU CLASSÉ
SAINT-ÉMILION GRAND CRU

2022 VINTAGE



APPELLATION : Saint-Emilion Grand Cru Classé

VINTAGE : 2022

OWNER : Famille LEFEVERE

VINEYARD : Locality : Saint-Emilion
Vineyard area : 7 ha
Soil type : Clay-limestone over the plateau
of Saint Emilion

VINEYARD GRAPE COMPOSITION : Merlot : 85 %
Cabernet Franc : 8 %
Cabernet Sauvignon : 7 %

AVERAGE AGE OF WINES : 35 years

CULTURAL METHODS :

- Tilled soils.
- All the tasks during the green period are hand made (disbudding, thinning out the leaves).
- Responsible use of phytosanitary products in an environmental protection approach.
- Engaged in an environmental management system and HVE3 certified

HARVESTING DATES : 100% by hand. On September 12 (young vines of Merlot), from September 13 to 22 (Merlot) and September 28 (Cabernet Franc and Cabernet Sauvignon).

YIELD : 34 hl/ha

TYPE OF VATS : temperature controlled stainless steel vats, wooden vats and vinification Intégrale

WINE MAKING PROCESS : Selection by gravity and densimetric sorting, Pigeage and Malolactic fermentation in barrel.

AGEING : 16 months. 70% new French oak barrels, of 225L and 300L. 30 % second-fill 45hL wooden casks and amphoras.

BLEND IN WINE : Merlot : 92 % - Cabernet Franc : 5 %
Cabernet Sauvignon : 3 %

POTENTIAL ALCOHOL : 15% Vol **PH :** 3.43

ESTIMATED PRODUCTION : 24,000 bottles of first wine

SECOND WINE : Envol de Sansonnet



CHARACTERISTICS OF THE VINTAGE

The very hot and dry trend of this vintage ensured its earliness and phenolic concentration.

But today our vision of viticulture has evolved and the work in the vineyard and then in the cellar has become precise and reasoned. The organic management of the soils, which have become less sensitive to drying out, the agronomic management of the vineyard (moderate leaf thinning, grassing, etc.), and the gradual selection of rootstocks more adapted to the hydric constraints have been, among many other, the keys to success.

The terroir, composed of a thin layer of clay on limestone, has also been a real asset for Sansonnet. The incredible capacity of the limestone to restore freshness and humidity allowed the plant to show no signs of suffering or blockage during the extreme ripening conditions.

The harvest was adapted to the precocity of the vintage and the musts quickly revealed perfect balance with sometimes unexpected acidity ensuring the freshness and brightness of the fruit.

THE ESTATE

Château Sansonnet is located in the north-east of Saint-Emilion, at the top of the clay-limestone plateau

The exceptional terroir is composed of a thin layer of clay on limestone. The vineyard extends in a single block around the property.

The property's buildings are currently being renovated. The 2022 vintage was vinified in a new vat room designed entirely with a view to parcel-based treatment of the crop, combined with state-of-the-art technology.

At the end of 2023, we will have the privilege of welcoming you in a brand new tasting room overlooking the medieval city and adjoining 2 renovated barrel cellars.

Château SANSONNET

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